

Um mit dem richtigen In-Dish-Kick zu beginnen

Gol Gappa Shot 1.50,-
Feine Weizenhülle mit Granatapfel-Kartoffel-Füllung und MangoShot

VORSPEISEN

Onion Bhaji (vegan) 6,-
Indische Kichererbsen-Zwiebelpuffer

Samosa Chaat 7,-
Teigtaschen gefüllt mit Kartoffel, Kichererbsen, Erbsen, serviert mit Tamarind, Minzeyoghurt, Kümmel-Joghurt, Pappadi

Kartoffel Tikki 7,-
Kartoffel-Laibchen, Tamarind, Minze Sauce

Daal Suppe 6,-
klassische indische Linsensuppe

Beef Shami Kabab → Chef's Special 8,-
Rindfleisch-Laibchen mit Kichererbsen gemischt

VEGETARISCHES mit Reis oder Nan

Daal Makhni (im Lehmtopf serviert / vegan möglich) 12,-
Der indische Linsenklassiker, verfeinert mit cremiger Sahne-Sauce

Navratan Korma 13,-
Saisonales Gemüse in Kokos-Korma-Sauce, hausgemachter indischer Käse

Malai Kofta 13,-
Kroketten aus frischem Gemüse und Paneer, in Kokos-Korma-Sauce

Channa Masala (vegan) 13,-
Traditionelles Kichererbsen-Tomaten-Curry

Shahi Paneer (vegane Option mit Tofu möglich) 13,-
Hausgemachter indischer Käse in einer feiner Tomaten-Korma Sauce

Paneer Makhani (vegane Option mit Tofu möglich) 13,-
Hausgemachter indischer Käse in cremig-feiner „Makhani“-Sauce

Palak Paneer (vegan möglich) 13,-
Tofu oder hausgemachter indischer Käse in Blattspinat-Curry

SALATE

Paneer Salat 12,-
hausgemachter indischer Käse, Granatapfel, Avocado, Hausdressing

Chicken- oder Garnelen-Mangosalat 12,-/16,-
Gemischter Salat mit frischen Mangos, zartem Hühnerfleisch oder Garnelen aus dem Tandoor, Salsa

Einzigartige CURRIES

SERVIERT MIT REIS ODER NAN AUS DEM TANDOOR

Silky Butter Chicken 17,-
Jeder kennt es, jeder will es! Zarte Hühnerbruststückchen aus dem Tandoor in cremiger „Makhani“-Sauce

Murgh Dusheri 17,-
Mango Madness! Zarte Hühnerbruststückchen aus dem Tandoor in cremiger süß-saurer Mango-Curry Sauce

C.T.M. (Chicken Tikka Masala) 17,-
Das britische Nationalgericht à la In-Dish!
Zarte Hühnerbruststückchen aus dem Tandoor in In-Dish-Tomatencurry

Kalb Vindaloo *It's getting hot in here!* 17,-
Saftiges Kalbfleisch, Kartoffel in feuriger Tomaten Sauce mit hausgemachter Chilipaste

Kalb Korma (serviert im Lehmtopf) 18,-
Saftiges Kalbfleisch in feinem Cashew-Cream-Curry, verfeinert mit Kardamom und Fenchel

Lamb Rogan Josh 19,-
Saftiges Lammfleisch, serviert in feiner Tomaten-Yoghurt Curry Sauce, zubereitet mit exotischen Gewürzen

Beef Karahi 18,-
Saftiges Kalbfleisch, serviert in Tomaten-Knoblauch-Ingwer Curry Sauce, Paprika, Zucchini, Zwiebel

Chicken / Shrimps Madras 16,- / 17,-
Zarte Hühnerbruststückchen aus dem Tandoor oder ausgelöste Shrimps in pikanter Kokos-Curry-Sauce

Goa Fish 17,-
Fisch-Tikka, serviert in Cocos-Korma Sauce

Signature Dishes

Chicken Tikka Wrap 13,-
Hühnerbrust aus dem Tandoor, Safranbutter, in hausgemachtem Brot, mit Masala-Süßkartoffelfries

Masala Shrimps Wrap 15,-
Shrimps in Masala-Marinade, Rote Rübe Raita, Mango-Chutney, Granatapfel, in hausgemachtem Brot, mit Masala-Süßkartoffelfries

Ban Kabab 15,-
Kalbfleisch-Linsen Laibchen in hausgemachtem Brioche-Baguette, Zwiebel, indisches Omelette, Minz-Chutney, serviert mit Masala Süßkartoffelfries

OMG Butter Chicken Burger 15,-
Brioche-Bun mit Hühnerbrust in Butter Chicken Marinade, Cheddar, In-Dish Coleslaw, mit Masala-Süßkartoffelfries

Bombay Fried Chicken 17,-
Würzig marinierte Hühnerfiletstreifen in pikanter, knuspriger Mais-Panade, mit Masala-Süßkartoffelfries

Chili Chicken 18,-
Zarte Hühnerfiletstückchen aus dem Tandoor in einem pikanten süß-sauren Tomaten- Zwiebel-Curry

Allepan Fish Tikka Curry 18,-
Im Tandoor gegrilltes Fischfilet, serviert in cremiger Tomaten-Kokos-Curry-Sauce

TANDOOR *Spezialitäten*

serviert mit Reis / Gunpowder-Kartoffeln / Süßkartoffelfries oder Nan

TTT – Tikka Trilogy 17,-
Zarte Hühnerbrustfilets aus dem Tandoor mit drei Marinaden (Cashew-Muskatnuss, Minze, Tandoori-Gewürzmischung)

Chicken Malai Shashlik 17,-
Zartes Hühnerbrustfilet aus dem Tandoor in einer Cashew-Muskatnuss-Käse-Marinade, gegrillte Paprika und Zwiebel

Tandoori Entenbrust 20,-
fein gewürzte Entenbrust aus dem Tandoor mit Orangen-Chutney-Tamarind Sauce

Classic Tandoori Chicken 18,-
Halbes Huhn in Tandoori-Marinade, mit Granatapfel-Sauce

Tandoori Riesengarnelen 25,-
Riesengarnelen aus dem Tandoor mit In-Dish-Marinade

BIRYANI

Die Indische Reisspezialität aus dem Lehmtopf
serviert mit Dahi Raita – Traditionell Indisch, einfach köstlich

Huhn 18,-

Lamm 20,-

Riesengarnelen 25,-

Navratan Pulao (vegan) 15,-
Safran-Gemüsereis mit Cashews und Rosinen

Desserts

Gulab Jamun Cheesecake (New York's Finest im In-Dish) 6,-
Griekbällchen mit Rosenwasser-Infusion in Cheesecake

Kulfi Cold Breeze of Dehli 6,-
Cremiges feines indisches Cashew-Mandel-Pistazien-Eis

Chocolate Samosas 7,-
Der Indische Klassiker à la In-Dish, gefüllt mit feiner Haselnuss-Milchschokolade und Erdnussbutter

Pistazien-Mascarpone-Calzone mit Mango-Creme 6,-

Cocktails

Bombay Mule 9,-
Vodka, Ginger Beer, Limette, Mangomark

Sharabi Lassi 9,-
Malibu Rum, Baileys Cream, Mango Lassi

Bollywood Secret 9,-
Dark Rum, Malibu Rum, Limettensirup, Minze, Ananassaft

Masala Flower 9,-
Gin, Hollunder, Zimt, Apfelsaft

Chul Bhull Pandey 9,-
Dark Rum, Mango, Pfirsich, Johannisbeere, Limettensirup

Goa Punch 9,-
Dark Rum, Orange, Ananas, Mango, Grenadine

Basanti 9,-
Baileys Cream, White Rum, Ananas, Cream

Sarak Chaap 9,-
White Rum, Soda, Minze, Limette

Babu Bhaia 9,-
Vodka, Wassermelone, Gurke, In-Dish Sherbat

BEILAGEN

Basmati-Reis 3,-
Basmati-Reis 3,-
Nan Brot 3,-
mit Butter 3,50
mit Käse 4,50
mit Knoblauch 3,50
mit Rosmarin 4,50
Gunpowder Kartoffeln 3,-
Masala Süßkartoffel Fries 3,-

Chutneys / Raitas / Saucen

Tomaten Chutney 2,-
Mango Chutney 2,-
Dahi Raita 3,-
In-Dish Salsa 2,-
Ghost Sauce (extra scharf) 3,-
Joghurt-Minze-Sauce 2,-
Tamarind-Sauce 2,-
In-Dish-Steak-Sauce 2,-

IN-DISH

Indian Kitchen
& Café

Weine

WEISSWEINE	1/8l	1/4l	Flasche
Gelber Muskateller Steirische Klassik 2017 GROSS	5,-	10,-	30,-
RAGHU-Merlot ALPINE WINERIES INDIA, MARTIN PASLER	5,-	10,-	30,-
Grüner Veltliner DOCKNER	5,-	10,-	30,-
Wiener Gemischter Satz DAC Nussberg ROTES HAUS	5,-	10,-	30,-
Riesling Spätlese Bechtheimer GEIL	5,-	10,-	30,-
Sauvignon Blanc Poharnig SABATHI	5.50	11,-	33,-
TO VELICH	5.50	10,-	33,-

ROTWEINE	1/8l	1/4l	Flasche
Pinot Noir bio LEOPOLD AUER	5,-	10,-	30,-
RAGHU-Merlot ALPINE WINERIES INDIA, MARTIN PASLER	5,-	10,-	30,-
Heideboden BIO H&A NITTAUS	5,-	10,-	30,-
Zweigelt Neusiedlersee DAC SCHEIBLHOFER	5,-	10,-	30,-
Merlot Reserve LEO AUMANN	5,-	10,-	30,-
Solo Rosso PÖCKL	5.50	11,-	33,-
Big John SCHEIBLHOFER	6,-	12,-	36,-

ROSÉ	1/8l	1/4l	Flasche
Zweigelt Rosé BRÜNDLMAYER	5,-	10,-	30,-

ÖFFNUNGSZEITEN

Mo–Fr: 11:00–14:30
17:00–22:00
Sa: 17:00–22:00

KONTAKT

+43 1 94 12 801
reservations@in-dish.at
www.in-dish.at

To start off In-Dish-style

Gol Gappa Shot 1.50,-
Fine wheat puff filled with pomegranate-potatoes on top of a mango-shot

STARTERS

Onion Bhaji (vegan) 6,-
Indian chickpea-onion-patty

Samosa Chaat 7,-
Wheatbag filled with potatoes, chickpeas, green beans served with tamarind, mint chutney, cumin yoghurt and pappadi

Potato Tikki 7,-
Potato-patty, tamarind, mint sauce

Daal Soup 6,-
Classic indian lentil soup

Beef Shami Kabab → *Chef's Special* 8,-
Spiced beef lentil cakes stuffed, mint chutney

VEGETARIAN With Rice Or Nan

Daal Makhni (served in a clay pot, vegan option available) 13,-
The indian lentil-classic topped up with cream-sauce

Navratan Korma 13,-
Fresh seasonal vegetables in creamy coconut-korma-sauce, homemade indian cheese

Malai Kofta 13,-
Homemade vegetables croquettes served in creamy-korma sauce

Channa Masala (vegan) 13,-
Traditional chickpea-tomato-curry

Shahi Paneer (vegan option with tofu) 13,-
Homemade indian cheese served in a tomato-korma sauce

Paneer Makhani (vegan option with tofu) 13,-
Homemade indian cheese in creamy makhani-sauce

Palak Paneer (vegan option available) 13,-
Tofu or homemade indian cheese served in a spinach cream curry

SALADS

Paneer Salad 12,-
homemade indian cheese, pomegranate, avocado, house-dressing

Chicken or Prawn Mango-Salad 12,-/16,-
Mixed salad with fresh mango, tandoori-chicken or tandoori-prawns, salsa

Unique CURRIES

SERVED WITH RICE OR TANDOORI NAN

Silky Butter Chicken *Everyone knows it, everyone wants it!* 17,-
Juicy tandoori chicken breast served in silky „makhani“-sauce

Murgh Dusheri (Mango Madness!) 17,-
Juicy tandoori chicken breast served in a rich, creamy mango curry sauce

C.T.M. (Chicken Tikka Masala) *The british national dish à la In-Dish!* 17,-
Juicy tandoori chicken breast served in a tomato curry

Veal Vindaloo 17,-
It's getting hot in here! Juicy veal, potatoes, served in a FIERY vindaloo sauce with homemade chili-paste

Veal Korma (served in a clay pot) 18,-
Juicy veal, served in a creamy korma-sauce

Lamb Rogan Josh 19,-
Tender lamb meat served in a fine tomato-yoghurt curry, prepared with aromatic spices (cloves, bay leaves, cardamom, and cinnamon)

Beef Karahi 18,-
Juicy beef, served in a tomato-garlic-ginger-curry-sauce, bell pepper, zucchini, onion

Chicken/Shrimp Madras 16,-/17,-
Tandoori chicken breast or tandoori shrimp in a coconut-curry sauce

Goa fish 17,-
Tandoori fish-filet served in a coconut-curry sauce

Signature Dishes

Chicken Tikka Wrap 13,-

Tandoori chicken breast, saffron butter, in a homemade bread, with masala-sweet potato fries

Masala Shrimp Wrap 15,-

Tandoori shrimps, beetroot-raita, saffron butter, in a homemade bread, with masala-sweet potato fries

Ban Kabab 15,-

Spiced Beef-Lentil Patties in a homemade brioche-baguette, onion, indian omelette, mint chutney

Omg Butter Chicken Burger 15,-

Brioche-bun, chicken breast with butter chicken crust, cheddar, In-Dish coleslaw, with masala sweet potato fries

Bombay Fried Chicken 17,-

Zesty marinated chicken filet in a crispy corn flakes breading, with masala-sweet potato fries

Chili Chicken 18,-

Crispy chicken filet in a chickpea-flour served in a zesty sweet and sour tomato onion curry

Allepan Fish Tikka Curry 18,-

Fish Fillet grilled in the Tandoor Oven served in a rich creamy tomato coconut curry sauce

TANDOOR Specialities

served with rice / gunpowder-potatoes / sweet potato fries or nan

TTT - Tikka Trilogy 17,-

Tandoori chicken breast filets in three sorts of marinade (cashew-nutmeg, mint, tandoori-marinade)

Chicken Malai Shashlik 17,-

Grilled chicken breast in a cashew-nutmeg-cheese marinade, grilled bell peppers and onion

Tandoori Duck Breast 20,-

Seasoned tandoori duck breast, orange-chutney-tamarind sauce

Classic Tandoori Chicken 18,-

Half chicken with the classic tandoori marinade served with a pomegranate sauce

Tandoori King Prawns 25,-

Tandoori king prawns in In-Dish-marinade

BIRYANI

The Indian rice speciality

Served with dahi-raita – traditionally indian, simply delicious

Chicken 18,-

Lamb 20,-

King Prawns 25,-

Navratan Pulao (vegan) 15,-

Saffron-vegetable rice with cashews and raisins

Desserts

Gulab Jamun Cheesecake → *New York's finest à la In-Dish* 6,-
Semolina-balls with rosewater-infusion, layered up in a cheesecake

Kulfi *Cold Breeze of Dehli (creamy indian cashew-almond-pistachio-ice-cream)* 6,-

Chocolate Samosas 7,-
The Indian classic à la In-Dish filled with fine hazelnut-milk-chocolate and peanut butter

Pistachio-Mascarpone-Calzone With Mango Creme 6,-

Cocktails

Bombay Mule 9,-
Vodka, ginger beer, lime, mango pulp

Sharabi Lassi 9,-
Malibu Rum, Baileys Cream, mango lassi

Bollywood Secret 9,-
Dark Rum, Malibu Rum, lime syrup, mint, pineapple juice

Masala Flower 9,-
Gin, elderberry, cinnamon, apple juice

Chul Bhull Pandey 9,-
Dark Rum, mango, peach, currant, lime syrup

Goa Punch 9,-
Dark Rum, orange, pineapple, mango, grenadine

Basanti 9,-
Baileys Cream, White Rum, pineapple, Cream

Sarak Chaap 9,-
White Rum, sparkling water, mint, lime

Babu Bhaia 9,-
Vodka, watermelon, cucumber, In-Dish sherbat

SIDES

Basmati-Rice 3,-

Nan Bread 3,-

with butter 3,50

with cheese 4,50

with garlic 3,50

with rosemary 4,50

Gunpowder-Potatoes 3,-

Masala Sweet Potato Fries 3,-

Chutneys / Raitas / Sauces

Tomato Chutney 2,-

Mango Chutney 2,-

Dahi Raita 3,-

In-Dish Salsa 2,-

Ghost Sauce (extra hot) 3,-

Joghurt-Mint-Sauce 2,-

Tamarind Sauce 2,-

In-Dish Steak Sauce 2,-

IN-DISH

Indian Kitchen
& Café

Wines

WHITE WINES

	1/8l	1/4l	Bottle
Gelber Muskateller Steirische Klassik 2017 GROSS	5,-	10,-	30,-
RAGHU-Merlot ALPINE WINERIES INDIA, MARTIN PASLER	5,-	10,-	30,-
Grüner Veltliner DOCKNER	5,-	10,-	30,-
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Sauvignon Blanc Poharnig SABATHI	5.50	11,-	33,-
TO VELICH	5.50	10,-	33,-

RED WINES

	1/8l	1/4l	Bottle
Pinot Noir bio LEOPOLD AUER	5,-	10,-	30,-
RAGHU-Merlot ALPINE WINERIES INDIA, MARTIN PASLER	5,-	10,-	30,-
Heideboden BIO H&A NITTAUS	5,-	10,-	30,-
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Solo Rosso PÖCKL	5.50	11,-	33,-
Big John SCHEIBLHOFER	6,-	12,-	36,-

ROSÉ

	1/8l	1/4l	Bottle
Zweigelt Rosé BRÜNDLMAYER	5,-	10,-	30,-

OPENING TIMES

Mo–Fr: 11:00–14:30
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CONTACT

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Um mit dem richtigen In-Dish-Kick zu beginnen

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Feine Weizenhülle mit Granatapfel-Kartoffel-Füllung und Mango-Shot

VORSPEISEN

Onion Bhaji (vegan) 6,-
Indische Kichererbsen-Zwiebelpuffer

Samosa Chaat 7,-
Teigtschen gefüllt mit Kartoffel, Kichererbsen, Erbsen, serviert mit Tamarind, Minzeyoghurt, Kümmel-Joghurt, Pappadi

Kartoffel Tikki..... 7,-
Kartoffel-Laibchen, Tamarind, Minze Sauce

Daal Suppe 6,-
klassische indische Linsensuppe

Beef Shami Kabab → Chef's Special 8,-
Rindfleisch-Laibchen mit Kichererbsen gemischt

VEGETARISCHES mit Reis oder Nan

Daal Makhni (im Lehmtopf serviert / vegan möglich)..... 12,-
Der indische Linsenklassiker, verfeinert mit cremiger Sahne-Sauce

Navratan Korma..... 13,-
Saisonales Gemüse in Kokos-Korma-Sauce, hausgemachter indischer Käse

Malai Kofta 13,-
Kroketten aus frischem Gemüse und Paneer, in Kokos-Korma-Sauce

Channa Masala (vegan) 13,-
Traditionelles Kichererbsen-Tomaten-Curry

Shahi Paneer (vegane Option mit Tofu möglich) 13,-
Hausgemachter indischer Käse in einer feiner Tomaten-Korma Sauce

Paneer Makhani (vegane Option mit Tofu möglich) 13,-
Hausgemachter indischer Käse in cremig-feiner „Makhani“-Sauce

Palak Paneer (vegan möglich) 13,-
Tofu oder hausgemachter indischer Käse in Blattspinat-Curry

SALATE

Paneer Salat 12,-
hausgemachter indischer Käse, Granatapfel, Avocado, Hausdressing

Chicken- oder Garnelen-Mangosalat 12,-/16,-
Gemischter Salat mit frischen Mangos, zartem Hühnerfleisch oder Garnelen aus dem Tandoor, Salsa

IN-DISH

Indian Kitchen
& Café

Einzigartige CURRIES

SERVIERT MIT REIS ODER
NAN AUS DEM TANDOOR

Silky Butter Chicken..... 17,-
Jeder kennt es, jeder will es!
Zarte Hühnerbruststückchen aus dem Tandoor in cremig-feiner „Makhani“-Sauce

Murgh Dusheri 17,-
Mango Madness! Zarte Hühnerbruststückchen aus dem Tandoor in cremiger süß-saurer Mango-Curry Sauce

C.T.M. (Chicken Tikka Masala)..... 17,-
Das britische Nationalgericht à la In-Dish!
Zarte Hühnerbruststückchen aus dem Tandoor in In-Dish-Tomatencurry

Kalb Vindaloo 17,-
It's getting hot in here! Saftiges Kalbfleisch, Kartoffel in feuriger Tomaten Sauce mit hausgemachter Chilipaste

Kalb Korma (serviert im Lehmtopf)..... 18,-
Saftiges Kalbfleisch in feinem Cashew-Cream-Curry, verfeinert mit Kardamom und Fenchel

Lamb Rogan Josh..... 19,-
Saftiges Lammfleisch, serviert in feiner Tomaten-Yoghurt Curry Sauce, zubereitet mit exotischen Gewürzen

Beef Karahi..... 18,-
Saftiges Kalbfleisch, serviert in Tomaten-Knoblauch-Ingwer Curry Sauce, Paprika, Zucchini, Zwiebel

Chicken / Shrimps Madras..... 16,- / 17,-
Zarte Hühnerbruststückchen aus dem Tandoor oder ausgelöste Shrimps in pikanter Kokos-Curry-Sauce

Goa Fish 17,-
Fisch-Tikka, serviert in Cocos-Korma Sauce

BIRYANI

Die Indische Reisspezialität aus dem Lehmtopf
serviert mit Dahi Raita – Traditionell Indisch, einfach köstlich

Huhn 18,-

Lamm 20,-

Riesengarnelen 25,-

Navratan Pulao (vegan) 15,-
Safran-Gemüsereis mit Cashews und Rosinen

Signature Dishes

Chicken Tikka Wrap 13,-
Hühnerbrust aus dem Tandoor, Safranbutter, in hausgemachtem Brot, mit Masala-Süßkartoffelfries

Masala Shrimps Wrap 15,-
Shrimps in Masala-Marinade, Rote Rübe Raita, Mango-Chutney, Granatapfel, in hausgemachtem Brot, mit Masala-Süßkartoffelfries

Ban Kabab 15,-
Kalbfleisch-Linsen Laibchen in hausgemachtem Brioche-Baguette, Zwiebel, indisches Omelette, Minz-Chtuney, serviert mit Masala Süßkartoffelfries

OMG Butter Chicken Burger 15,-
Brioche-Bun mit Hühnerbrust in Butter Chicken Marinade, Cheddar, In-Dish Coleslaw, mit Masala-Süßkartoffelfries

Bombay Fried Chicken 17,-
Würzig marinierte Hühnerfiletstreifen in pikanter, knuspriger Mais-Panade, mit Masala-Süßkartoffelfries

Chili Chicken 18,-
Zarte Hühnerfiletstückchen aus dem Tonofen in einem pikanten süß-sauren Tomaten- Zwiebel-Curry

Allepan Fish Tikka Curry 18,-
Im Tonofen gegrilltes Fischfilet, serviert in cremiger Tomaten-Kokos-Curry-Sauce

TANDOOR Spezialitäten

serviert mit Reis / Gunpowder-Kartoffeln / Süßkartoffelfries oder Nan

TTT – Tikka Trilogy 17,-
Zarte Hühnerbrustfilets aus dem Tandoor mit drei Marinaden (Cashew-Muskatnuss, Minze, Tandoori-Gewürzmischung)

Chicken Malai Shashlik 17,-
Zartes Hühnerbrustfilet aus dem Tandoor in einer Cashew-Muskatnuss-Käse-Marinade, gegrillte Paprika und Zwiebel

Tandoori Entenbrust 20,-
fein gewürzte Entenbrust aus dem Tandoor mit Orangen-Chutney-Tamarind Sauce

Classic Tandoori Chicken 18,-
Halbes Huhn in Tandoori-Marinade, mit Granatapfel-Sauce

Tandoori Riesengarnelen 25,-
Riesengarnelen aus dem Tandoor mit In-Dish-Marinade

BEILAGEN

Basmati-Reis 3,-

Nan Brot..... 3,-
mit Butter 3,50
mit Käse 4,50
mit Knoblauch 3,50
mit Rosmarin 4,50

Gunpowder Kartoffeln 3,-

Masala Süßkartoffel Fries..... 3,-

Chutneys / Raitas / Saucen

Tomaten Chutney 2,-

Mango Chutney 2,-

Dahi Raita..... 3,-

In-Dish Salsa..... 2,-

Ghost Sauce (extra scharf) 3,-

Joghurt-Minze-Sauce 2,-

Tamarind-Sauce 2,-

In-Dish-Steak-Sauce..... 2,-

Desserts

Gulab Jamun Cheesecake (New York's Finest im In-Dish).... 6,-
Grießbällchen mit Rosenwasser-Infusion in Cheesecake

Kulfi Cold Breeze of Dehli 6,-
Cremiges feines indisches Cashew-Mandel-Pistazien-Eis

Chocolate Samosas 7,-
Der Indische Klassiker à la In-Dish, gefüllt mit feiner Haselnuss-Milchschokolade und Erdnussbutter

Pistazien-Mascarpone-Calzone mit Mango-Creme.... 6,-

I N - D I S H

Indian Kitchen
& Café

SÄFTE

Apfel, Orange, Mango, Johannisbeere, Pfirsich <i>RAUCH</i>	0,25l 3,-
	0,5l 4.50
... gespritzt mit Soda	0,25l 3,-
	0,5l 4,-
... gespritzt mit Wasser	0,25l 2.50
	0,5l 3.50
Mineralwasser (<i>prickelnd / still</i>)	0,33l 2.50
	0,75l 6,-
Sodawasser	0,25l 2,-
	0,5l 3,-
Soda Zitrone	0,25l 2.50
	0,5l 3.50
Lassi (salzig)	0,25l 3,-
	0,5l 4.50
Mango Lassi	0,25l 3.50
	0,5l 5,-

Kaffee

(Academia)

Espresso	2.50
<i>doppelt</i>	4,50
Espresso Macchiato	3,-
<i>doppelt</i>	4.20
Großer Brauner	4,-
Verlängerter	3.20
Melange.....	4,-
Cappuccino	4.50
Latte.....	4.50

T E E

Kamille	3,-
Früchte.....	3,-
Pfefferminze	3,-
Kräuter	3,-
Schwarz	3,-
Kadak Chai	4,-

LIMONADEN

Coca Cola, Coca Cola Zero, Fanta, Sprite, Spezi	0,33l 3.50
Eistee Pfirsich, Zitrone <i>RAUCH</i>	0,33l 3.50
Ginger Ale, Tonic Water, Bitter Lemon <i>SCHWEPES</i> 0,20l.....	3,-

IN-DISH Sherbats

Hausgemachte Limonaden 0.3l, alkoholfrei

Rose	4,-
Granatapfel-Kokos.....	4,-
Minze-Limette	4,-
Wassermelone	4,-
Mango-Colada	4,-
Mango-Minze	4,-
Ingwer-Minze	4,-

BIER

Ottakringer Wiener Original 0.3l....	3.50
Ottakringer Wiener Original 0.5l....	4.50
Edelweiß Hell 0.5l.....	4.20
Kingfisher 0.3l	3.50
Radler 0.3l.....	3.20
Radler 0.5l.....	4.20
Gösser Naturgold alkoholfrei 0.5l.....	4,-

Aperitive

Prosecco Frizzante Treviso DOC	5,-
Mango Prosecco	5.50
Sekt Brut Rosé <i>BRÜNDLMAYER</i>	5.50
Campari Orange / Mango	5,-
Campari Soda.....	5,-

In-Dish-Spritzer

Weißer Spritzer	4,-
Sommerspritzer 0.5l.....	4,-
Mangospritzer	5.50
Wassermelonen-Gurken-Spritzer..	5.50
Granatapfelspritzer	5.50
Holunderspritzer	5.50
Aperolspritzer	5.50
Prosecco Aperol.....	5.50

HARD DRINKS

BRÄNDE (2cl)	
Vogelbeere	6,-
Mango	4,-
AVERNA (2cl)	4,-
GIN (2cl)	4,-
VODKA (2cl)	4,-
RUM (2cl)	4,-
WHISKEY (4cl)	
Jameson	5,-
Jack Daniels	6,-
Chivas Regal 12y	7,-
Glenfiddich Single Malt	7,-

Prickelndes (0,75l)

PROSECCO

Prosecco Frizzante Treviso DOC	
<i>SALATIN</i>	25,-

ROSÉ SEKT

Sekt Brut Rosé <i>BRÜNDLMAYER</i>	50,-
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LONGDRINKS

4cl Gin, Vodka, Whiskey oder Rum
wahlweise mit: Cola, Fanta,
Sprite, Ginger Ale, Tonic Water,
Bitter Lemon oder Säften 7.50

Weine

WEISSWEINE

	1/8l	1/4l	Flasche
Gelber Muskateller Steirische Klassik 2017 <i>GROSS</i>	5,-	10,-	30,-
RAGHU-Cuvée <i>ALPINE WINERIES INDIA, MARTIN PASLER</i>	5,-	10,-	30,-
Grüner Veltliner <i>DOCKNER</i>	5,-	10,-	30,-
Wiener Gemischter Satz DAC Nussberg <i>ROTES HAUS</i>	5,-	10,-	30,-
Riesling Spätlese Bechtheimer <i>GEIL</i>	5,-	10,-	30,-
Sauvignon Blanc Poharnig <i>SABATHI</i>	5.50	11,-	33,-
<i>TO VELICH</i>	5.50	10,-	33,-

ROTWEINE

	1/8l	1/4l	Flasche
Pinot Noir bio <i>LEOPOLD AUER</i>	5,-	10,-	30,-
RAGHU-Merlot <i>ALPINE WINERIES INDIA, MARTIN PASLER</i>	5,-	10,-	30,-
Heideboden BIO <i>H&A NITTAUS</i>	5,-	10,-	30,-
Zweigelt Neusiedlersee DAC <i>SCHEIBLHOFER</i>	5,-	10,-	30,-
Merlot Reserve <i>LEO AUMANN</i>	5,-	10,-	30,-
Solo Rosso <i>PÖCKL</i>	5.50	11,-	33,-
Big John <i>SCHEIBLHOFER</i>	6,-	12,-	36,-

ROSÉ

	1/8l	1/4l	Flasche
Zweigelt Rosé <i>BRÜNDLMAYER</i>	5,-	10,-	30,-

To start off In-Dish-style

Gol Gappa Shot 1.50,-
Fine wheat puff filled with pomegranate-potatoes on top of a mango-shot

STARTERS

Onion Bhaji (vegan) 6,-
Indian chickpea-onion-patty

Samosa Chaat 7,-
Wheatbag filled with potatoes, chickpeas, green beans served with tamarind, mint chutney, cumin yoghurt and pappadi

Potato Tikki 7,-
Potato-patty, tamarind, mint sauce

Daal Soup 6,-
Classic indian lentil soup

Beef Shami Kabab → *Chef's Special* 8,-
Spiced beef lentil cakes stuffed, mint chutney

VEGETARIAN With Rice Or Nan

Daal Makhni (served in a clay pot, vegan option available) 13,-
The indian lentil-classic topped up with cream-sauce

Navratan Korma 13,-
Fresh seasonal vegetables in creamy coconut-korma-sauce, homemade indian cheese

Malai Kofta 13,-
Homemade vegetables croquettes served in creamy-korma sauce

Channa Masala (vegan) 13,-
Traditional chickpea-tomato-curry

Shahi Paneer (vegan option with tofu) 13,-
Homemade indian cheese served in a tomato-korma sauce

Paneer Makhani (vegan option with tofu) 13,-
Homemade indian cheese in creamy makhani-sauce

Palak Paneer (vegan option available) 13,-
Tofu or homemade indian cheese served in a spinach cream curry

SALADS

Paneer Salad 12,-
homemade indian cheese, pomegranate, avocado, house-dressing

Chicken or Prawn Mango-Salad 12,-/16,-
Mixed salad with fresh mango, tandoori-chicken or tandoori-prawns, salsa

I N - D I S H

Indian Kitchen
& Café

BIRYANI

The Indian rice speciality

Served with dahi-raita – traditionally indian, simply delicious

Chicken 18,-

Lamb 20,-

King Prawns 25,-

Navratan Pulao (vegan) 15,-
Saffron-vegetable rice with cashews and raisins

Signature Dishes

Chicken Tikka Wrap 13,-
Tandoori chicken breast, saffron butter, in a homemade bread, with masala-sweet potato fries

Masala Shrimp Wrap 15,-
Tandoori shrimps, beetroot-raita, saffron butter, in a homemade bread, with masala-sweet potato fries

Ban Kabab 15,-
Spiced Beef-Lentil Patties in a homemade brioche-baguette, onion, indian omelette, mint chutney

Omg Butter Chicken Burger 15,-
Brioche-bun, chicken breast with butter chicken crust, cheddar, In-Dish coleslaw, with masala sweet potato fries

Bombay Fried Chicken 17,-
Zesty marinated chicken filet in a crispy corn flakes bread, with masala-sweet potato fries

Chili Chicken 18,-
Crispy chicken filet in a chickpea-flour served in a zesty sweet and sour tomato onion curry

Allepan Fish Tikka Curry 18,-
Fish Fillet grilled in the Tandoor Oven served in a rich creamy tomato coconut curry sauce

Unique CURRIES

SERVED WITH RICE OR TANDOORI NAN

Silky Butter Chicken 17,-
Everyone knows it, everyone wants it!
Juicy tandoori chicken breast served in silky „makhani“-sauce

Murgh Dusheri (Mango Madness!) 17,-
Juicy tandoori chicken breast served in a rich, creamy mango curry sauce

C.T.M. (Chicken Tikka Masala) 17,-
The british national dish à la In-Dish!
Juicy tandoori chicken breast served in a tomato curry

Veal Vindaloo 17,-
It's getting hot in here! Juicy veal, potatoes, served in a FIERY vindaloo sauce with homemade chili-paste

Veal Korma (served in a clay pot) 18,-
Juicy veal, served in a creamy korma-sauce

Lamb Rogan Josh 19,-
Tender lamb meat served in a fine tomato-yoghurt curry, prepared with aromatic spices (cloves, bay leaves, cardamom, and cinnamon)

Beef Karahi 18,-
Juicy beef, served in a tomato-garlic-ginger-curry-sauce, bell pepper, zucchini, onion

Chicken/Shrimp Madras 16,-/17,-
Tandoori chicken breast or tandoori shrimp in a coconut-curry sauce

Goa fish 17,-
Tandoori fish-filet served in a coconut-curry sauce

Desserts

Gulab Jamun Cheesecake → **New York's finest à la In-Dish** 6,-
Semolina-balls with rosewater-infusion, layered up in a cheesecake

Kulfi Cold Breeze of Dehli (creamy indian cashew-almond-pistachio-ice-cream) 6,-

Chocolate Samosas 7,-
The Indian classic à la In-Dish filled with fine hazelnut-milk-chocolate and peanut butter

Pistachio-Mascarpone-Calzone With Mango Creme 6,-

TANDOOR Specialities

served with rice / gunpowder-potatoes / sweet potato fries or nan

TTT - Tikka Trilogy 17,-
Tandoori chicken breast filets in three sorts of marinade (cashew-nutmeg, mint, tandoori-marinade)

Chicken Malai Shashlik 17,-
Grilled chicken breast in a cashew-nutmeg-cheese marinade, grilled bell peppers and onion

Tandoori Duck Breast 20,-
Seasoned tandoori duck breast, orange-chutney-tamarind sauce

Classic Tandoori Chicken 18,-
Half chicken with the classic tandoori marinade served with a pomegranate sauce

Tandoori King Prawns 25,-
Tandoori king prawns in In-Dish-marinade

SIDES

Basmati-Rice 3,-

Nan Bread 3,-
with butter 3,50
with cheese 4,50
with garlic 3,50
with rosemary 4,50

Gunpowder-Potatoes 3,-

Masala Sweet Potato Fries 3,-

Chutneys / Raitas / Sauces

Tomato Chutney 2,-

Mango Chutney 2,-

Dahi Raita 3,-

In-Dish Salsa 2,-

Ghost Sauce (extra hot) 3,-

Joghurt-Mint-Sauce 2,-

Tamarind Sauce 2,-

In-Dish Steak Sauce 2,-

حلال
HALAL

INDISH

Indian Kitchen
& Café

JUICES

Apple, Orange, Mango, Black Currant, Peach <i>RAUCH</i>	0,25l3,-
	0,5l4.50
... mixed mit sparkling water	0,25l3,-
	0,5l4,-
... mixed with still water	0,25l2.50
	0,5l3.50
Mineral Water (<i>Sparkling / Still</i>)	0,33l2.50
	0,75l6,-
Sparkling water	0,25l2,-
	0,5l3,-
Sparkling water with lemon	0,25l2.50
	0,5l3.50
Lassi (salty)	0,25l3,-
	0,5l4.50
Mango Lassi	0,25l3.50,-
	0,5l5,-

Coffee

(Academia)

Espresso	2.50
<i>double</i>	4,50
Espresso Macchiato	3,-
<i>double</i>	4.20
Coffee With Milk	4,-
Americano	3.20
Melange	4,-
Cappuccino	4.50
Latte	4.50

TEA

Camomile	3,-
Fruit	3,-
Peppermint	3,-
Herbal	3,-
Black Tea	3,-
Kadak Chai	4,-

SODA

Coca Cola, Coca Cola Zero, Fanta, Sprite, Spezi	0,33l3.50
Eistee Pfirsich, Zitrone <i>RAUCH</i>	0,33l3.50
Ginger Ale, Tonic Water, Bitter Lemon <i>SCHWEPES</i> 0,20l	3,-

IN-DISH Sherbats

Homemade lemonades 0.3l, alcohol free

Rose	4,-
Pomegranate-coconut	4,-
Mint-Lime	4,-
Watermelon	4,-
Mango-Colada	4,-
Mango-Mint	4,-
Ginger-Mint	4,-

BEER

Ottakringer Wiener Original 0.3L ...	3.50
Ottakringer Wiener Original 0.5L ...	4.50
Edelweiß Hell 0.5L	4.20
Kingfisher 0.3L	3.50
Radler 0.3L	3.20
Radler 0.5L	4.20
Gösser alcohol free 0.5L	4,-

Aperitives

Prosecco Frizzante Treviso DOC	5,-
Mango Prosecco	5.50
Sekt Brut Rosé <i>BRÜNDLMAYER</i>	5,50
Campari Orange / Mango	5,-
Campari Soda	5,-

Spritzers

White Wine Spritzer	4,-
Summer Spritzer 0.5l	4,-
Mango Spritzer	5.50
Watermelon-Cucumber-Spritzer ...	5.50
Pomegranate Spritzer	5,50
Elderflower Spritzer	5,50
Aperol Spritzer	5,50
Prosecco Aperol	5,50

SPIRITS

SCHNAPPS (2Cl)

Rowanberry	6,-
Mango	4,-

AVERNA (2Cl)	5,-
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GIN (2Cl)	5,-
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VODKA (2Cl)	4,-
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RUM (2Cl)	4,-
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WHISKEY (4Cl)

Jameson	5,-
Jack Daniels	6,-
Chivas Regal 12Y	7,-
Glenfiddich Single Malt	7,-

Sparkling (0.75l)

PROSECCO

Prosecco Frizzante Treviso DOC <i>SALATIN</i>	25,-
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ROSÉ SEKT

Sekt Brut Rosé <i>BRÜNDLMAYER</i> ...	50,-
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LONGDRINKS

4cl Gin, Vodka, Whiskey or Rum
mixed with: Coca Cola, Fanta,
Sprite, Ginger Ale, Tonic Water,
Bitter Lemon or juices7.50

Wines

WHITE WINES

	1/8l	1/4l	Bottle
Gelber Muskateller Steirische Klassik 2017 <i>GROSS</i>	5,-	10,-	30,-
RAGHU-Cuvée <i>ALPINE WINERIES INDIA, MARTIN PASLER</i>	5,-	10,-	30,-
Grüner Veltliner <i>DOCKNER</i>	5,-	10,-	30,-
Wiener Gemischter Satz DAC Nussberg <i>ROTES HAUS</i>	5,-	10,-	30,-
Riesling Spätlese Bechtheimer <i>GEIL</i>	5,-	10,-	30,-
Sauvignon Blanc Poharnig <i>SABATHI</i>	5.50	11,-	33,-
TO <i>VELICH</i>	5.50	10,-	33,-

RED WINES

	1/8l	1/4l	Bottle
Pinot Noir bio <i>LEOPOLD AUER</i>	5,-	10,-	30,-
RAGHU-Merlot <i>ALPINE WINERIES INDIA, MARTIN PASLER</i>	5,-	10,-	30,-
Heideboden BIO <i>H&A NITTAUS</i>	5,-	10,-	30,-
Zweigelt Neusiedlersee DAC <i>SCHEIBLHOFER</i>	5,-	10,-	30,-
Merlot Reserve <i>LEO AUMANN</i>	5,-	10,-	30,-
Solo Rosso <i>PÖCKL</i>	5.50	11,-	33,-
Big John <i>SCHEIBLHOFER</i>	6,-	12,-	36,-

ROSÉ

	1/8l	1/4l	Bottle
Zweigelt Rosé <i>BRÜNDLMAYER</i>	5,-	10,-	30,-